

AHMED SAEED ALI MOHAMED

CAREER SUMMARY

An enthusiastic manager with drive, determination and a proven ability to ensure that a restaurant operates efficiently and profitably. Having a track record of maximizing guest satisfaction and profitability whilst maintaining high standards of food and service and also present a positive and fashionable image of the business. Extensive knowledge of the hospitality industry, it's working practices, recruitment, pay, conditions of employment and diversity issues.

Now looking for a new and challenging managerial position, one which will make best use of my existing skills and experience.

ID (Iqama)

Iqama Transfer is valid

EDUCATION

2003 - 2007 **Ain Shams University**
Bachelor of Arts from History Department from Faculty of Arts

JOB EXPERIENCE

Feb. 2022 – Up to Present **Pre- Opening Marriott Hotel (Jeddah Marriott Madinah Road Hotel**
Position: Restaurant Manager in charge of All outlets , Room Dining & Banquet and Meetings .

April 2016 – to Feb 2022 **Crowne Plaza Jeddah Hotel , Intercontinental Hotels Group (IHG) Saudi Arabia**
Position: Restaurant Manager in charge of All Dining Restaurant (Al Zahra Restaurant) And Fine Dining Restaurant (Crowne Grill Restaurant) Replacing our Outlets manager during his Absent
Responsible for operational efficiency and Managing a high volume restaurant and improving all controllable costs thereby maximizing financial performance . Also responsible for effectively developing, managing and leading the restaurant team to provide excellent service.

working in Fine Dining , ALL Dinning , Casual Dining and Banquet operations & Meeting . Acting as Restaurants Manager during Vacation of The Restaurants Manager

May 2015 – Dec 2015 **Shayzar Palace Restaurant & Cafe shop, Food Resources Development Company**
Position: Assistant Branch Manager at pr - Opening Restaurant and Cafe shop
Saudi Arabia

Sep 2012 – Dec 2014 **Sofitel Cornice Al Khobar Hotel, Saudi Arabia**
Position: Headwaiter(outlet Manager) in charge of Main Restaurant (All Dining Restaurant) , Cafe shop and In charge of Banquet for all VIP Events.

Aug 2009 – Aug 2012 **Sofitel Cairo EL Gizerah Hotel, Egypt**
Position: Head Waiter

2007 – 2008 **Fish Market Restaurant , Americana Group, Egypt**
Position: Captain

2004 – 2007 **Semiramis Intercontinental Hotel, (IHG) Egypt**
Position: Waiter



ADDRESS :

Jeddah, Saudi Arabia

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Mobile Number:

+966 533645181

DATE OF BIRTH :

January 01,1986

NATIONALITY :

Egyptian

MARITAL STATUS :

Single

COMPUTER SKILLS :

1- Microsoft Office

word
PowerPoint
Excel

2- Outlook Mail

3- Opera

4- Software

OTHER SKILLS :

- 1- Micros Symphony
- 2- EMC MICROS Setup
- 3- GXP Marriott
- 4- MGS Marriott
- 5- Breach Street
- 6- Civil-Soft
- 7- Bayan System
- 8- I - schedule
- 9- E- Restaurant
- 10- Others Programs for Operation

LANGUAGES :

- 1-Arabic : Native Language
- 2- English : Excellent

Training :

- **Feb 2013**
Management meeting and Food & Beverage Service Operations Orientations
IMMEUBLE ODYSSEY, ACCOR, Paris, France
- **HEALTH & SAFETY**
for Food Handlers in workplace
- **Lobster Ink Training IHG**
- **2010 Three months of Training in Illy Company of Coffee**
Sponsored by the University of Coffee in Cairo

Covid 19 Vaccine :
Vaccinated 03 Doses

Reference :

1 – Frederic Farah
Operations Manager
M: +966564947182

2- Mohamed Abu Bakr
Director of Sales
mohamed.abubakr@ihg.com
M: +966 581182280

3 - Mohamed Ali
Director of Banquet
mohammadali.binabdullah@ihg.com
M: +966 546986948

JOB RESPONSIBILITIES

- I am in charge of all outlets & Banquet
- I made all setup of all outlets , systems , Menus and Micros
- I made the setup of Furniture , Equipments for all outlets
- I trained all F& B Team
- I made all action plan for re opening during Covid 19 and following all and Taking precautionary precautions in order to maintain the safety of customers and employees and provide them with service without neglecting anything
- Managing the Daily Operations of Restaurant, Including the selection, Development and performance management of Employees. In addition, oversee the inventory and ordering of food, Beverage and all Supplies.
- Ensuring the highest standards of food and beverage service.
- Maintain professional Restaurant Image, Including Restaurant Cleanliness, proper Uniforms, and appearance Standards and Daily Overseeing to checklist for cleaned the restaurant.
- Ensuring that the daily operations of Restaurant run smoothly and handle and solving guest complaints.
- Organizing the daily and weekly schedule and monthly attendance for Restaurant's Staff.
- Explain all details and the ability to drive consistent brand standards.
- Overseeing guest booking and reservation book.
- Keeping control of food costs.
- supporting and Training all Staff for achieve the restaurant monthly Target
- Ensuring health, safety, and hygiene procedures and standards are maintained.
- Ensuring the happiness of guest and making sure that every guest is satisfied with our experiences of service at the Restaurant.
- Communicating with the kitchen staff to ensure efficient food service.
- Sending daily operation R&B and Revenues reports to food& beverage manager.
- Assisting Food and Beverage Manager for training and development of front line staff.
- Ensuring to maintain a high standard of Personal hygiene and appearance.
- Managing restaurant's staff and driving business performance.
- Organizing private functions including parties and weddings etc.

RECOGNITIONS

- I achieved Above Yearly Target for Al Zahra Restaurant (All Day Dining Restaurant) 2018 & 2019
- I Achieved Above yearly Target for Crowne Grill Restaurant (Fine Dining Restaurant) 2017
- Thanks Letter (June 2017)
Achieved 47% of the Yearly budget during Ramadan Operation 2017 only
Crowne plaza Jeddah. Saudi Arabia IHG.
- **Star of The Month (September 2016)**
Crowne plaza Jeddah. Saudi Arabia IHG.
- **Certificate of Achievement**
Nominee of the Month (February 2014)
Sofitel Corniche Al Khobar Hotel, Saudi Arabia
- **Certificate of Appreciation**
Best Cousu Main Story of the Year 2013-2014
Sofitel Corniche Al Khobar Hotel, Saudi Arabia
- **Best Employee and the Best Trained in the World**
2012 Ambassador Day Contest in the World
Sofitel, Accor Group, Paris, France

- First Place – Barista Competition in Egypt

Participated in the Barista Competition in France at the level of company Accor